



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

KI O. LEE
GRACE GIFT SHOP
10850 W PARK PL
MILWAUKEE, WI

8/2/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

Code Number	Description of Violation	Correct By
3-301.11	Cook was handling customer sandwiches with her bare hands. Employees may not touch ready-to-eat food with their bare hands.	8/16/2013
3-501.17	None of the food in the cooler was date marked. Foods included: taco meat, italian beef, deli meats, hard boiled eggs chicken and tuna salads, hot dogs and in the grab n go case you need to put an expiration or made date on the salads and parfaits. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. REPEAT	8/16/2013
4-701.10	The dishwashing was being done incorrectly. The first compartment is for handwash/prewash, 2nd is for soapy water, 3rd is for clean rinse water and the 4th one is for sanitizer. You must fill the sinks with the appropriate solution and then air dry. Discontinue drying dishes with a towel. Utensils and food-contact surfaces of equipment must be sanitized properly.	8/16/2013



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6-501.114

Do the following:

8/16/2013

1. Replace the missing ceiling light cover in the kitchen.
2. Remove and put into storage the hot dog roller, popcorn machine and any other items that are not in use.
3. Clean and organize the shelves by the warewashing sink, the shelves over the freezers, clean under the sinks and clean the debris out of the corner by the hot holding unit and in the customer area.

Notes:

FDL ok
CFM no, see Special Order

NOTES:

No sanitizer bucket was set up for storing wiping cloths in. Set one up daily as part of your start up routine.

2 induction burners with frying pans were noted.

On 8/2/2013, I served these orders upon KI O. LEE by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature